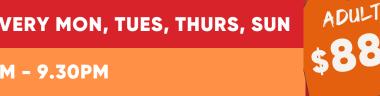
9 JAN - 5 FEB 2023 | EVERY MON, TUES, THURS, SUN

6PM - 9.30PM









APPETISER & SALADS

Couscous with Sundried Tomatoes & Kalamata Olives



Angel Hair Pasta with Truffle Oil Dressing & King Mushroom

Mesclun Greens | Romaine Lettuce Cherry Tomatoes | Corn Kernel | Onion Ring | Kyuri Honey Citrus Vinaigrette | Thousand Island | Balsamic | Olive Oil

Assorted Cheese:

Feta, Emmental & Cheddar

Dried Nuts, Dried Fruits, Cheese Biscuit

CNY SPECIAL



🔛 DIY Yu Sheng with Condiments

DIMSUM

Har Kow, Siew Mai Lotus Leaf Rice

SOUP OF THE DAY



Lobster Bisque Double-boiled Herbal Chicken Soup

JAPANESE COUNTER

Assorted Nigiri Sushi & Maki Rolls Salmon Sashimi

SEAFOOD COUNTER

Boston Lobster, Prawn & Mussel

MAIN DISHES

Hong Kong Style Seabass

Stir-fried Prawns with Lotus Root & Asparagus



Braised Duck with Mushroom & Chestnut

Seafood Porridge

CHEF'S TABLE

Black Angus Prime Beef Rib with Buttered Vegetables & Truffle Mashed Potatoes

Whole Norwegian Salmon with Tomato Basil Coulis



Seafood in Mushroom Essence Abalone, Clams, Prawns, Lobsters, **Dried Scallop**

Garlic Egg Fried Rice with Conpoy

SHOW STATION



Singapore Laksa



Lobsters in Chilli Crab Sauce with Fried Mantou



Seafood Thermidor



Grilled Udang Galah infused with Tarragon Butter

BEVERAGES

Coffee

Tea

Assorted Chilled Beverages

DESSERT



🔛 Durian Pengat, Chocolate Fountain with Marshmallow, New York Cheesecake, Chocolate Brownie, Assorted Swiss Rolls, Assorted Jellies, Fresh Fruits, Pan-Fried Nian Gao,



🌃 Cheng Tng / Pulut Hitam / Green Bean Soup

Menu items are subject to change depending on availability of ingredients to ensure freshness. Child price is applicable for children between 6 to 11 years old. Children below 5 years old can dine free with every paying adult. All prices are subject to a 10% service charge and prevailing government taxes.







